

In the Claims

A complete listing of the claims follows immediately hereinafter:

1. (currently amended) In producing a reheatable food product ~~including an outermost farinaceous layer defining one or more outermost surfaces~~, a method comprising ~~the steps of~~:

assembling said food product to include an outermost farinaceous layer defining one or more outermost surfaces and which outermost farinaceous layer surrounds a filling;

grilling the food product such that the filling is heated to achieve an elevated temperature of the filling;

coating at least a portion of the outermost surfaces with a high solid fat index lipid mixture to form a high solid fat index layer on said portion of the outermost surfaces;

cooling the food product at least sufficient to solidify said high solid fat index layer;

freezing the food product into a frozen state after said cooking, coating and cooling;

and

reheating the reheatable product in a toasting environment to cause the high solid fat index layer to transfer heat into the interior of the food product by melting and resolidifying in a way which limits toasting of the outermost surfaces while absorbing into the product sufficient to cause said filling to rise to said elevated temperature.

2. (previously amended) The method of Claim 1 wherein said outermost farinaceous layer includes at least one of wheat, corn, rye, barley, rice, soy bean and potato flour for receiving said coating.
3. (previously canceled)
4. (original) The method of Claim 1 wherein said high solid fat index lipid is applied to form said outer high solid fat index layer having a thickness in the range of approximately 0.0041 inch to

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